COMPETENCE 5211V

Free Standing Slot-in Electric Cooker

Operating Instructions

Your new appliance

Thank you for purchasing an AEG appliance, we are confident you will enjoy using the appliance and also find cooking easier.

To enable you to use your appliance effectively and safely, please read this instruction book carefully before installing or using the appliance, and retain for future reference.

If you require further assistance or advice, please contact our customer care Department either by letter or telephone.

Customer Care Department
AEG Domestic Appliances Limited
PO Box 47
Newbury
Berkshire
RG14 5XL

Tel.: 01635 572700
Fax: 01635 42970

Accessories

The following accessories are available as optional extras, please consult the AEG price list or contact your retailer.

Catalytic Liners
Baking Sheet
Meat Tin
Wire Shelf, large
Grill Pan
Grill Pan Grid
Grill Pan Handle

GUTEK800-2 10/96 UK

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Important Safety Instructions

These warnings are provided in the interests of your safety. Ensure you fully understand them before installing or using the appliance. Your safety is of paramount importance. If you are unsure about the meaning of these warnings contact the Customer Care Department for assistance.

Installation

The cooker must be installed according to the instructions supplied. Any electrical installation work must be undertaken by a qualified electrician/competent person.

This cooker is heavy, care must be taken when moving it. Do not try to move the cooker by pulling the door handles.

All packaging, both inside and outside the cooker must be removed before the cooker used.

It is dangerous to alter the specifications or modify the cooker in any way. After installation please dispose of the packaging with due regard for safety and the environment.

Child Safety

This cooker is designed to be operated by adults and children under supervision. Young children must not be allowed to tamper with the controls or play near or with the cooker.

The cooker and accessible parts become hot when the cooker is in use. Keep children away until it has cooled.

During Use

Do not use this cooker if it is in contact with water. Never operate it with wet hands.

Take great care when heating fats and oils as they will ignite if they become too hot.

This cooker has been designed for cooking edible foodstuffs only, and must not be used for any other purposes.

Never place plastic or any other material which may melt in or on the cooker.

Fruit juices dripping from an cookerdish may leave marks on the enamel, which cannot be removed. Use a baking tray to protect the enamel.

Do not leave the grill pan handle in position when grilling and ensure cooker gloves are used to remove and replace the handle, as it will become hot.

SIB800 10/96 UK – SIB801-3 10/96 UK – SIB802-3 10/96 UK – SIB803-3 10/96 UK

Always use cooker gloves to remove and replace food in the cooker.

Ensure that all vents are left unobstructed to ensure ventilation of the cooker cavity.

Never line any part of the cooker with aluminium foil. Do not allow heat proof cooking material, e.g. roasting bags to come into contact with cooker elements because they may catch fire.

Always stand back from the cooker when opening the cooker door to allow any build up of steam or heat to release.

Stand clear when opening the drop down cooker doors. Support the doors using the handles until fully open.

Do not place sealed cans or aerosols inside the cooker. They may explode if they are heated.

Ensure that all control knobs are in the OFF position when not in use.

Do not stand on open cooker doors.

Do not hang towels, dishcloths or clothes from the cooker or its handles.

Do not use the cooker if the ceramic glass is damaged.

Cleaning and Maintenance

The cooker is heavy and care must be taken when moving it.

This cooker should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.

Do not leave cookware containing foodstuffs, e.g. fat or oil in the cooker in case it is inadvertently switched on.

Always allow the cooling fan to cool the cooker down before switching off at the wall prior to carrying out any cleaning/maintenance work.

Only clean this cooker in accordance with the instructions given in this book.

Service

Repairs should not be carried out by inexperienced persons as this may cause injury or serious malfunction. This cooker should only be serviced by an authorised AEG Service Engineer and only genuine approved spare parts should be used.

SIB803-3 10/96 UK – SIB804-3 10/96 UK – SIB805-2 10/96 UK

Environmental Information

Packaging

AEG is an environmentally conscious company, packaging materials are therefore kept to a minimum.

All transit packaging materials are environmentally compatible and can be reused. Wood is untreated. The cardboard boxes consist of between 80–100 % recycled paper. The sheeting is made out of polyethylene (PE) and the strapping of polystyrol (PS) which are pure hydrocarbon compounds and can be recycled. By treating and re-using them, raw materials can be saved and the volume of waste reduced.

Please dispose of the packaging with due care for the environment.

Old appliances

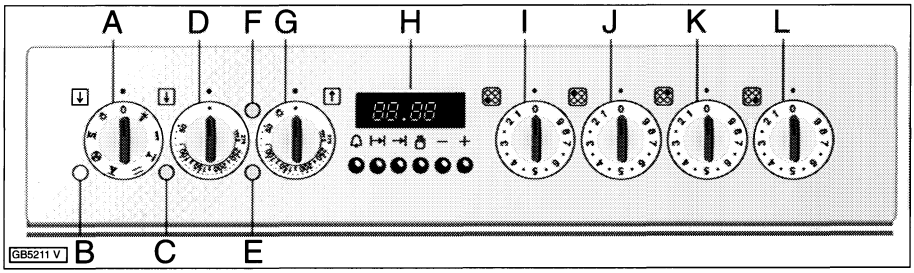
When disposing of your old appliance:

Make the appliance unusable by cutting off the cable, and remove any door catches to ensure small children cannot become trapped inside.

Help to keep your country tidy - use an authorised disposal site.

Description of the appliance

Control Panel



A Cooking method selector for **main** oven

B Pilot light (yellow) is on when the appliance is switched on

C Thermostat control light (red) is on when **main** oven is heating

D Temperature control for **main** oven

E Thermostat control light (red) is on when secondary **oven is heating**

F Green light is on when the grill is in use

G Temperature control and grill selector for **secondary** oven

H Electronic clock with minute minder and auto-timer for main oven

I Control knob for plate, front left

J Control knob for plate, rear left

K Control knob for plate, rear right

L Control knob for plate, front right

M Handles to open oven doors

The vapours from the two ovens are vented from the rear of the hob up to a cooker hood above.

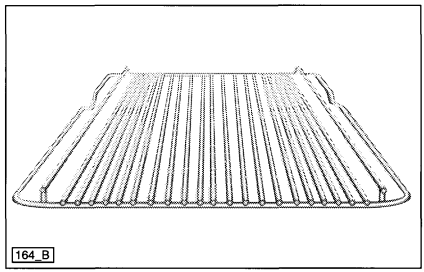
Description of the appliance

Operating the control knobs

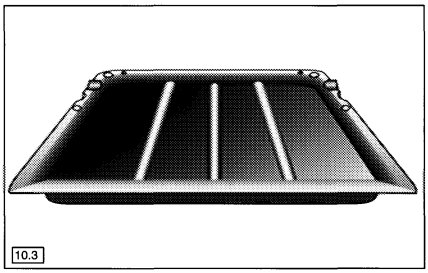
The control knobs A, D, G, I, J, K and L can be turned clockwise or anticlockwise to any position. Further information to this can be found in the "hob" and "oven" sections.
However, the oven temperature control knobs D and G and also the control for the automatic plate I must be turned clockwise to switch on and anti-clockwise to switch off.

Oven Accessories

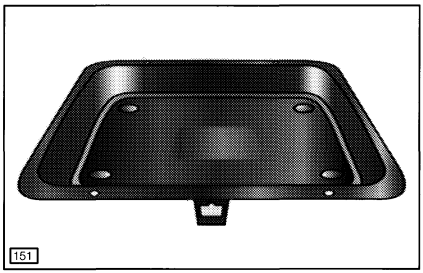
Wire Shelf, large



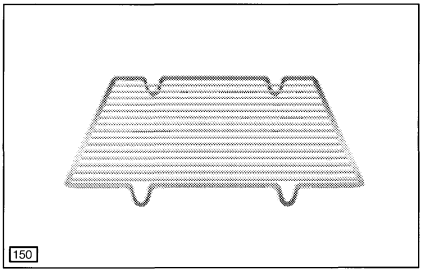
Meat Tin



Grill Pan



Grill Pan Grid



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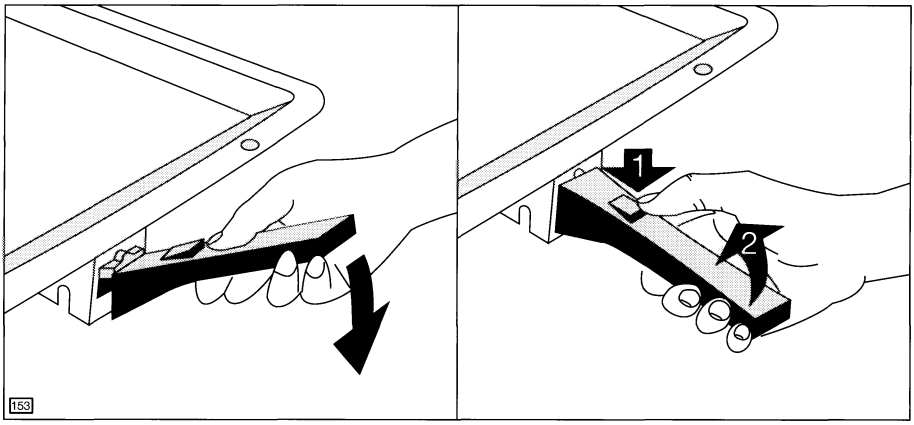
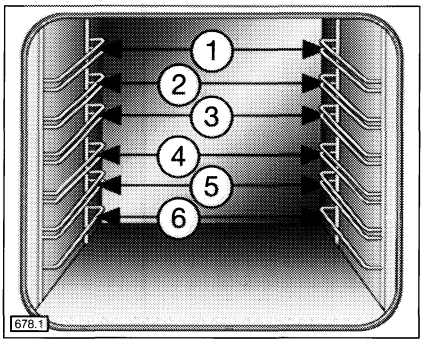
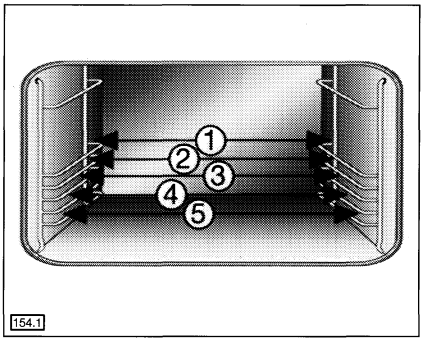
Grill Pan Handle



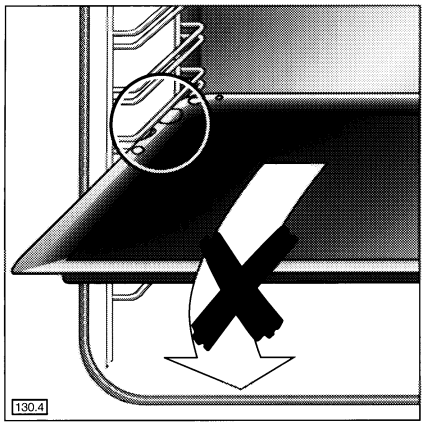
Shelf levels





The ovens feature shelf supports which are removable for cleaning. The main oven has 6 shelf levels, whilst the secondary oven has 5 shelf levels. Please note that the cooking tables provided recommend the shelf positions in the main oven and are counted from the top downwards.

Anti-tip



The wire shelves and meat tray (optional extra) are fitted with an anti-tip device, so that they cannot be pulled out completely by accident. Ensure that these are fitted correctly, with the shelf stoppers at the rear.

Fat filter

The fat filter supplied with the appliance protects the fan in the main oven against soiling. The filter must always be used when:

– Cooking meat in an uncovered container using Ventitherm (fan cook)

Note
Do not use the fat filter when baking.

Fitting the fat filter.

Hold the fat filter by the handle and fit both tabs downwards into the slots in the back panel of the oven, thereby covering the fan opening. Please note that the fat filter must cover the fan opening completely.

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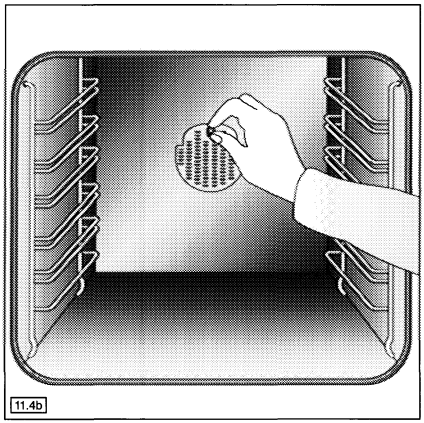


Removing the fat filter.

Hold the fat filter by the handle, unhook and pull upwards. For information on cleaning the fat filter, please see the maintenance and cleaning section.

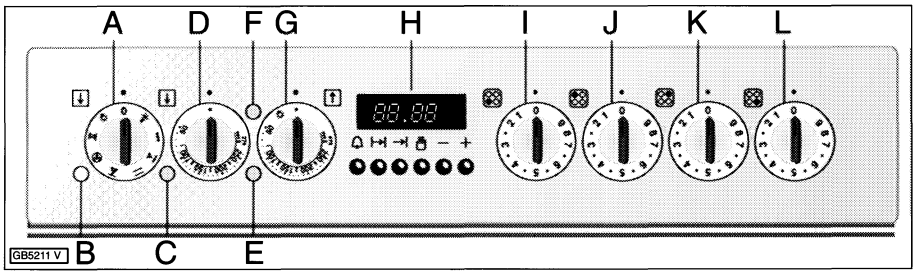
Before use

Ensure all packaging inside the oven has been removed.
Wipe down the front of the appliance with a damp cloth. Do not use caustic or abrasive cleaners, as these will damage the surface of the produce (see maintenance and cleaning).

Before using the oven for the first time the oven should be pre-cleaned as described later in this section, however before this cleaning operation can be carried out the time of day must be set on the electronic timer.

Electronic timer – Setting the time of day

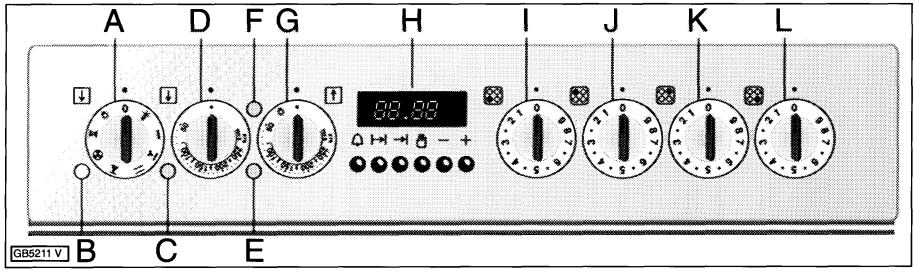
As soon as the appliance is switched on at the mains supply (and also after a power cut), the clock display will flash. Before the oven can be operated you will need to set the time of day.



1. Press buttons **2** ⏭ and **3** ⏭ simultaneously.
2. Press buttons **5** ⊖ and ⊕ until the correct time of day shows in the display.

Before use

Pre-cleaning the oven and hob before use



Before using the oven or hob for the first time all accessories (shelf supports, wire shelves etc) should be washed with warm soapy water (warm water with mild detergent). The oven should be heated empty for 1 hour to burn off any residue from the surfaces.

During this operation an unpleasant odour may be emitted, it is therefore advisable to open a window for ventilation.

Main Oven

1 Turn function selector **A** to Convention oven ☰.
2. Turn temperature selector **D** to 250 °C

Secondary Oven

1. Turn temperature selector **G** to 250 °C.

When the oven has cooled, wipe down with warm soapy water. Clean all the accessories and shelf supports in the same way.

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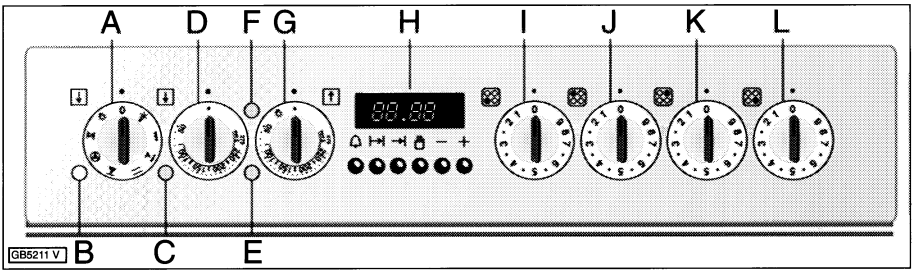
Operating the Electronic Clock

To set the Minute minder

1. Press button **1** and
2. Press buttons **5** ⊖ or ⊕ until the display shows the time required.

When the selected time has elapsed you will hear an audible signal (which will switch off automatically after approximately 2 minutes). To switch off the signal press button **1**. The display will show the time of day.

Programming the main oven to switch off automatically



1. Select the required cooking function using function selector **A**.
2. Select the required temperature using temperature selector **D**.
3. Press button **2** and enter the cooking time required with buttons **5** ⊖ and ⊕.

The **"AUTO"** symbol will light up **(Automatic operation)** and the oven will switch off automatically when the cooking time has elapsed.

At the end of the cooking period, the oven will switch off, the audible signal will sound and the **"AUTO"** symbol will flash. To switch off the audible signal press button **4**.

To return the oven to manual operation and switch off the flashing **AUTO** symbol press button **4**.

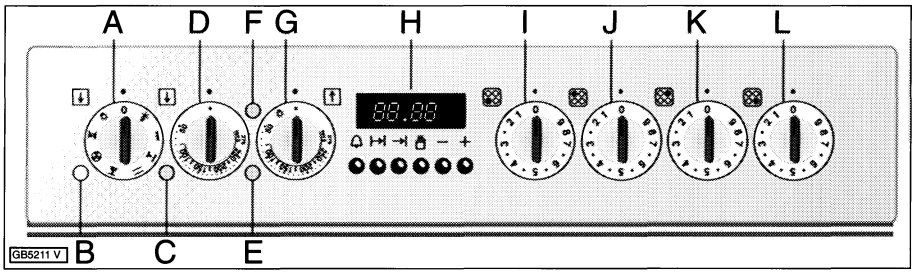
Turn the cooking function and temperature selectors knobs to the off position.

To cancel a programme

1. Press button **2**, and return the length of cooking time to zero using buttons **5** ⊖ and ⊕.
2. Press button **4** to return the cooker to manual function.

Operating the Electronic Clock

Programming the main oven to switch on and off automatically



1. Select the cooking function using function selector **A**.
2. Set the required temperature using temperature selector **D**.
3. Press button **2** ⊢⊣ to select the length of cooking time required using buttons **5** ⊖ and ⊕.
4. Press button **3** →⊣ and enter the required finish time using buttons **5** ⊖ and ⊕.

The ⏱ symbol and the time of day will appear again in the display.

The oven is now programmed to switch on and off automatically. When the oven switches on the pilot light will illuminate. The thermostat control light will illuminate while the oven is heating, when the set temperature is reached it will cycle on and off to show that the temperature is being maintained.

At the end of the cooking period, the oven will switch off, the audible signal will sound and the ⏱ symbol will flash. To switch off the audible signal press button **4** ✋.

To switch off the flashing **AUTO** symbol and return the oven to manual operation press button **4** ✋. Turn the temperature selector dial to the OFF position.

To cancel a programme

1. Press button **2** ⊢⊣, and return the length of cooking time to zero using buttons **5** ⊖ and ⊕.
2. Press button **4** ✋ to return the cooker to manual function.

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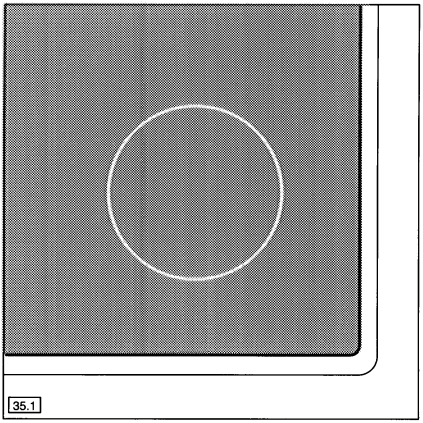
Ceramik cooking zones

❑ Single-circuit plate



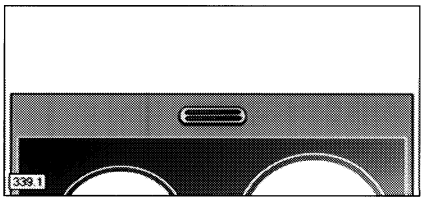
The plate is controlled by the knob on the control panel.

❑ Residual heat indicators

There is a residual heat indicator for each of the cooking plates on the ceramic hob (2 lights on the left and 2 on the right). When the indicator is on it means the plate is still hot. After the plate has cooled down the indicator lamp goes out.
The vapours created in the oven(s) are vented through the back of the hob. Further details can be found in the section "Vapour Vent".

Vapour Vent

The vapours created in the oven are vented through the back of the hob.

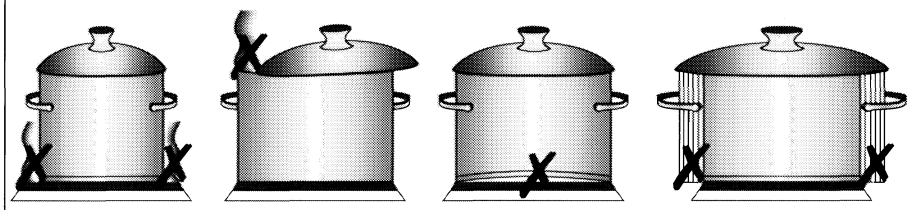


General – the correct pans

Good pans for better results

- ❑ For best results use good quality pans with smooth flat bases.
- ❑ The pan base should be thick and flat. Pans with uneven, distorted or rough bases (e.g., cast iron) should not be used as they extend the cooking times and may cause damage to the cooking plates.
- ❑ Cooking plates and pan base should be of the same or similar diameter. The pan should be placed centrally on the cooking plate.
- ❑ Cooking plates and pan base must be clean to prevent damage to the hob and waste of energy.
- ❑ Shiny and copper based pans are unsuitable for use on halogen cooking plates. These pans may also damage the decor on normal ceramic hobs so do avoid using such pans on a ceramic hob. Copper base saucepans are also unsuitable, they will damage the hob surface.
- ❑ Follow the recommendations of the saucepan manufacturer.

Make use of the residual heat – switch the plates off 5–10 minutes before the end of the cooking time.
You are wasting energy and prolonging the cooking times if:



Pan too small | Pan lid not in place | Pan base uneven | Pan too big (ceramic)

5.2

After you have switched on one of the ceramic plates you will hear a faint hum caused by the radiant heating elements.

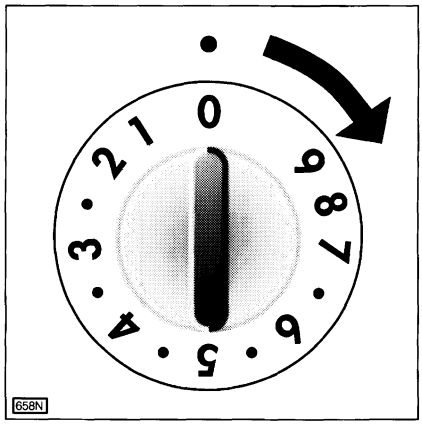
Do not place aluminium foil or plastic containers on the hot ceramic hob.

Do not allow sugar or foodstuffs containing sugar to come in contact with the hot ceramic hob – it will damage the hob.

Protect the cooking areas from damp to prevent them from deteriorating; dry pan base before use; dry cooking areas well after cleaning.

Keep the cooking plates clean – soiled plates work less efficiently and damage may occur to the hob.

Using the cooking plate

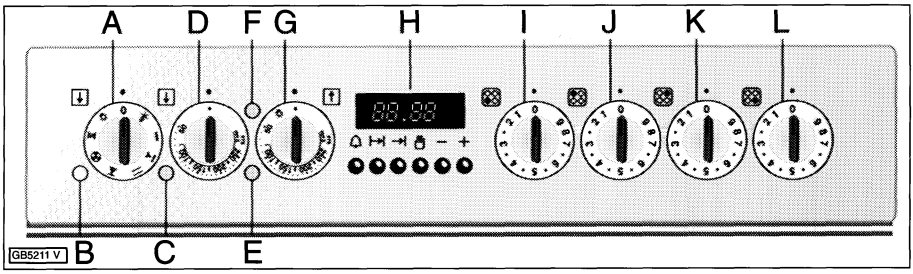


Guidelines for cooking plate

To use the cooking plate on a manual basis proceed as follows:

Switch settings	Suggested uses
9	Fast frying, deep fat frying, to bring large quantities of liquid to the boil
7–8	Deep fat frying, sealing of meat, fast frying of meat, pancakes
6–7	Slow frying of eggs, liver, preparing roux, frying of meat, fish, suasages and pancakes, hamburgers
4–5	Cooking larger quantities of food, stews and soups, potatoes
3–4	Steaming vegetables or fish in own juice, pot roasting
2–3	Re-heating food, cooking rice, small amounts of potatoes, vegetables, simmering
1–2	Holding warm, to prepare egg or cream sauces, to melt butter, chocolate
0	Off. use of residual heat

The **system** relieves you of having to turn the control to 9 first to heat pan and contents and then reduce the heat by turning to a lower setting as described above.



Main Oven Functions

Oven Lighting

The oven light will be on when the oven is in use, however you may select this function to illuminate the oven for cleaning purposes.

Conventional Cooking

This method of cooking uses the top and bottom element. To ensure a uniform distribution of heat, you should cook on one level only.

Ventitherm fan cooking

The main oven is a fan oven only. A fan in the rear of the oven ensures that hot air is continuously circulated around the oven, allowing you to cook, bake and roast simultaneously using any shelf. This cooking method uses lower temperatures than conventional cooking and is therefore highly energy efficient.

Rotitherm roasting

This cooking method combines the fan with the grill element. It replaces the rotisserie in your oven and is an excellent method of roasting meat and poultry on one level. It is also perfect for "au gratin" dishes.

Pizza Oven

This cooking function is suitable of dishes which require base browning and crispness, such as pizzas, quiches, pies etc. The elements provides direct heat, while the fan circulates hot air.

Speedcook

Several elements are in operation at the same time, the oven therefore reaches high temperatures very quickly. It is particularly suitable for convenience foods such as chips, pizzas and ready made frozen meals, as this function will save the pre-heating time.

Grilling

The heat source comes from the grill element mounted in the oven ceiling. This method of cooking is particularly suitable for grilling flat pieces of meat e.g. steaks, sausages, fish or toast.

To Operate the Main Oven

1. Select the required cooking function using function selector **A**.
2. Select the required temperature with temperature selector **D**.

The pilot light **B** will illuminate when the oven is switched on. The main oven thermostat control light **C** will illuminate while the oven is heating up, when the required temperature has been reached it will cycle on and off to show that temperature is being maintained.

Pre-heating

In general pre-heating is not necessary when using Ventitherm. However, if pre-heating is required turn the cooking selector dial to Speedcook and then set the required temperature. When the oven has reached the pre-selected temperature the thermostat control light **C** will cycle on and off, and the required cooking function e.g. Ventitherm cooking can be selected.

Secondary Oven Functions

Conventional Oven

This method of cooking uses the top and bottom element. To ensure a uniform distribution of heat, you should cook on one level only.

Grilling

The heat source comes from the grill element mounted in the oven ceiling. This method of cooking is particular suitable for grilling flat pieces of meat e.g. steaks, fish, or toast.

To operate the Secondary Oven

1. If using the conventional select the required temperature with temperature selector **G**.
2. If using the grill turn the control to the grill symbol.

Pre-heating

If pre-heating is required select the required temperature for the oven. When the oven has reached the pre-selected temperature the thermostat control light **E** will cycle on and off.

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Cooking Methods

Baking

Do not use the fat filter when baking

Bakeware
How bakeware affects browning:
1. Bakeware, which is dark in colour, has a non-stick coating or is made from aluminium absorbs more heat which is then transferred to the cake resulting in shorter cooking times, lower energy consumption and increased base browning.
2. Bakeware which is light in colour or is made of tin reflects the heat away resulting in longer cooking times and less base browning.

Shelf Levels
Baking using the conventional cooking function (secondary oven) should be carried out on one shelf level only. When possible always place cakes in trays in the centre of the shelf. If you are using two trays place the trays side by side on one shelf, the cooking time may have to be extended.

You can bake on up to 3 shelf levels at the same time when using the Ventitherm fan cooking (main oven).

1 Baking tray	**Use shelf level 3**
2 Baking trays	**Use shelf levels 3 and 6**
3 Baking trays	**Use shelf levels 1, 3 and 6**

Hints and Tips on baking

Checking if the cake is cooked
Pierce the cake at its highest point through the centre with a wooden cocktail stick. If no mixture sticks to the wood, you can switch off the oven and use the residual heat to complete cooking.

The cake sinks
(becomes 'sad' – heavy and very moist in the centre)
Check your recipe. Next time use less liquid. Observe the mixing times, especially when using electric mixers use baking margarine or butter.

The cake is too light at the bottom
Use a dark baking tray or put the cakes at a lower level.

The cake is too dark at the bottom
Use a lighter reflective baking tray, or position at a higher level.

Cakes with moist toppings e.g. cheese cakes, or rich fruit cakes are not baked through.
Bake at a lower temperature and for longer.

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Cooking Methods

Baking with Ventitherm or Conventional Oven

Type of Food	Ventitherm Shelf Position (from top)	Ventitherm Temperature	Conventional Shelf Position (from top)	Conventional Temperature	Time for both types of heating
Using cake tins					
Cakes in Guelhopf tins	3	**160–170**	4	170–180	60–70
Cakes in loaf tins	3	**150–160**	4	160–170	1¼–1½ hr
Madeira cake	3	**150–160**	4	160–180	60–70
Dundee cake	3	**130–140**	4	140–150	2½–3 hr
Christmas cake (10")	3	**130**	4	130–140	4½–5 hr
Victoria sandwich	3 + 5	**160–170**	4	180–190	25–35
Pastry cases	3	**170–180**	4	210–220	10–25
Bakewell tart	3	**160–170**	4	180–190	45–55
Swiss roll	2	170–180*	4	**200–220**	10–15
Flans & quiches	3	170–180	4	**180–200**	30–50
Using baking sheets					
Shortbread	3	**140–150**	4	150–170	40–50
Biscuits	3	**150–170**	4	180–200	15–25
Macaroons	3	**140–150**	4	150–170	25–35
Apple strudel	3	**170–180***	4	210–220	30–50
Choux pastry buns	3	170–180*	4	**200–210**	20–35
Buns/cup cakes	3	**150–160***	4	190–210	25–35
Scones	3	**190–200***	4	220–240	10–15
Meringues	3	**75–100**	4	100–120	3½–4½ hr
Sausage rolls	3	**170–180***	4	210–220	20–35
Pizza	3	**180–200**	4	200–220	30–50
Bread					
Wholemeal bread	3	**200–210***	4	220–240	30–40
White bread	3	**200–210***	4	210–230	35–40
Desserts					
Apple pie	3	**180–190**	4	210–220	45–50
Rice pudding	3	**130–140**	4	150–160	2–2½ hr
Fruit crumble	3	**160–170**	4	170–190	50–70
Pineapple upside down cake	3	**160–170**	4	180–190	35–45
Pavlova	3	**130–140**	4	140–150	60–70
Baked custard	3	**150–160**	4	160–170	45–60
Baked apples	3	**160–170**	4	190–210	40–55
Bread and butter pudding	3	**170–180**	4	200–210	40–60
Apple charlotte	3	**180–190**	4	210–220	40–55
Souffle – sweet/savoury	3	170–190	4	210–220	30–45

Note:
The figures in bold indicate the best method to cook the food.
Select the lower temperature to start with, then select the higher one only if required.
Always remove the fat filter before baking.
* Pre-heat the oven

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Roasting

Important: Use fat filter when roasting!

Roasting Utensils

You can use any heat resistant utensils or roasting pan for roasting. Attention should be paid to utensils with plastic handles that these are heat resistant.

Larger joints can either be placed directly into the roasting pan or on a wire grid tray in the roasting pan. Place small joints in a suitable smaller size dish or tin to help reduce fat splashings. The use of aluminium foil for most of the cooking time will also help to keep fat and juice splashes to a minimum. Remove for the last 30 minutes or so to increase browning if required.

Information on the roasting charts
Information on temperature settings, cooking times and shelf levels are given for the various types of meat. However, the cooking temperature and times are only intended as a guide, as much depends on personal preferences. Be prepared to adjust them to your own requirements.

We recommend that only pieces of meat and fish which are larger than 1 kg are roasted in the oven.

Roasting

Type of Food	Quantity	Ventitherm		Conventional Cooking Upper/Lower Heating		Rotitherm Roasting		Time for all types of cooking
		Shelf level (from top)	Temperature	Shelf level (from top)	Temperature	Shelf level (from top)	Temperature	
Pork Shoulder leg rolled boned spare rib loin of pork		4	**170–180**	3	190–210	3	**150–160**	30–35 mins per 450 g plus 30–35 mins over. For Rotitherm roasting and joints of 2.5 kg and over eliminate the aditional
Veal		4	**170–180**	3	190–210	3	150–160	
Lamb		4	**170–180**	3	190–210	3	**150–160**	30–35 mins
Beef Prime cuts:								
Rare		4	**170–180***	3	200–210*	3	**150–160***	20/25 per 450 g + 20/25
Medium		4	**170–180**	3	190–210	3	**150–160**	30/35 per 450 g + 25/30
Well Done		4	**170–180**	3	190–210	3	**150–160**	35/40 per 450 g + 35/40
Inexpensive cuts		4	**160–170**	3	180–200			For Rotitherm roasting and joins of 2.5 kg eliminate the additonal time.
Poultry/Game								
Chicken	1 kg	4	170–180	3	200–220	3	**160–170**	50–70
Chicken	1.5 kg	4	170–180	3	200–220	3	**160–170**	1 1/4–1 1/2 hr
Duck	1.5–2 kg	4	180–190	3	210–220	3	**160–170**	1 1/4–1 3/4 hr
Goose	3.5–5 kg	4 or 5	170–180/200	4 or 5	200–210/250	4 or 5	130–140/180	2 1/2–3 hr
Turkey	2.5–3.5 kg	4	160–170	4	190–210	4 or 5	140–150	1 1/2–2 hr
Turkey	4–6 kg	4 or 5	150–160	4 or 5	180–200	4 or 5	130–140	2 1/2–4 hr
Pheasant/rabbit/ wild/duck	1 kg	4	190–200	3	**210–220**	4 or 5	170–180	30–60
Partridge/pigeon	per 300–500 g	4	190–200	3	**210–220**	3	170–180	50–60
Fish								
Whole fish	1–1.5 kg	4	**170–180**	3 or 4	210–220	3	150–160	30–60
Fishe pies/bakes	750 g–1 kg	4	180–200	3	210–220	3	160–180	15–45

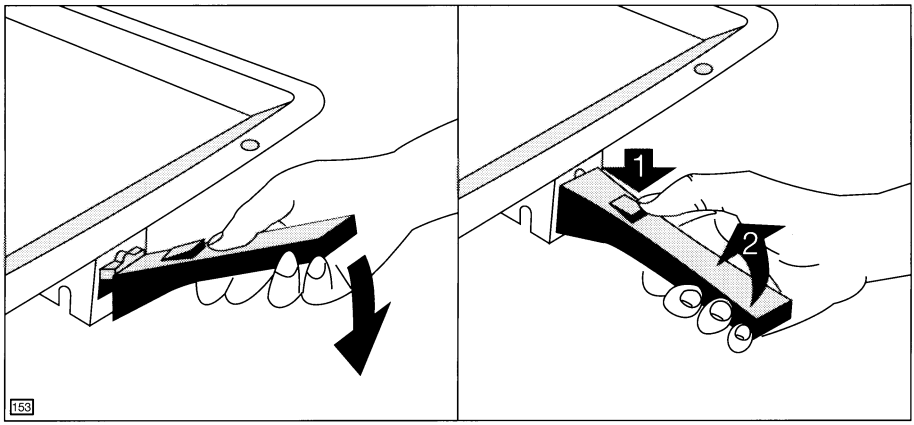
The figures in bold indicate the best method to cook the food. Always use the fat filter when roasting. * Pre-heat oven

Grilling in the main and secondary oven

The grill food place grill pan and wire grill tray on the second shelf level. Ensure the grill tray with the food on is not pushed too far towards the back of the oven. Turn over pieces of meat or fish half way through the grill time.

Grill Pan Handle
The grill handle must be removed whilst grilling. Failure to remove the grill handle will result in the handle overheating, this could result in damage to the handle, causing it to break. Always use oven gloves when removing or attaching the grill pan handle.

Inserting the handle
Lock it into the grip at the front of the pan. See illustration.



Ensure the handle is firmly attached.

Removing the handle
Press the button on the handle and release it.

Main Oven

1. Using Cooking Function Selector **A** selector grill.
2. Turn temperature selector **D** to and adjust as necessary during cooking.

Always grill with the oven door closed.

Secondary Oven

2. Turn temperature selector **G** to grill symbol.

Always grill with the oven door open.

Defrosting

The defrosting function allows you to defrost frozen foods. The oven fan operates without heat and circulates the air, at room tempeature, inside the oven. This increase the speed of defrosting. This function is particularly suitable for delicate food which could be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.

1. Using Function Selector A select defrost.
2. Use shelf level 4

Cover if necessary with transparent foil or parchment. Do not use plates or bowls to cover the food as this will increase the defrosting time.

Food	Defrosting time (Mins)	Standing Time (Mins)	Note
Chicken 1000 g	100–140	20–30	Place chicken on an inverted saucer on a large plate. Defrost open and turn at half time or defrost covered with foil.
Meat 1000 g	100–140	20–30	Defrost open and turn at half time or cover with foil.
Meat 500 g	90–120	20–30	As above
Trout 150 g	25–35	10–15	Defrost open
Strawberries 300 g	30–40	10–20	Defrost open
Butter 250 g	30–40	10–15	Defrost open
Cream 2 x 200 g	80–100	10–15	Defrost open (cream is easy to whip even if parts of it are still slightly frozen)
Cake 1400 g	60 min	60 min	Defrost open

The times quoted in the chart should be used as a guide only, as the speed of defrosting will depend on the kitchen temperature. For example, the colder the ambient temperature the longer the defrosting time.

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Maintenance and Cleaning

WARNING:
Always allow the oven to cool, and switch off at the mains supply before carrying out any cleaning or maintenance.

Cleaning materials
Before using any cleaning materials on your cooker check that they are suitable and that their use is recommended by the manufacturer.

Cleaners that contain bleach should not be used as they may dull the surface finishes. Harsh abrasives, caustic cleaners or abrasive objects should also be avoided.

Cleaning the Hob

Although ceramic hobs are easy to clean they require regular care and cleaning to maintain them in good condition. Allow the ceramic glass to cool before cleaning.

1. Clean the hob after every use.
2. Use a soft damp cloth and a little washing up liquid. Rub the hob dry using a soft clean cloth. Make sure that no residual cleaning material is left on the hob.
3. Once a week clean the hob thoroughly with "Stahl-fix" or "WK-Top" (available from AEG Spare Parts) using a soft clean cloth. Clean the hob with clean water and polish dry with a clean soft cloth. To prevent damage to the hob ensure no cleaning material is left on the hob.

Burnt on soilage
Soften with a damp cloth then remove deposits carefully using a ceramic glass scraper, and then clean the hob as described under section 3 above.

Sugar, sugar solutions and plastic
Do not allow sugar, sugar solutions or plastic to come into contact with the hob as they may damage the hob permanently. If the do, remove immediately while still hot using a ceramic glass scrapper, and then clean as described in section 3 above.

Discolorations or white and silver marks
These marks sometimes give the impression of being in or underneath. Clean such discolourations while the hob is still warm (not hot) as described in section 3 above.

Recommended cleaners
AEG recommend the following cleaners which are available as a spare part from AEG spare parts.
Stahl-fix – Pt No: 022 300 702
Collo-profi – Pt No: 661 908 524
Collo-profi set (consisting of Collo-profi, scraper and polishing cloth) – Pt No: 661 908 626
Cera-fix – Pt No: 022 300 703

External Cleaning

Regularly wipe over the control panel, oven doors using a soft cloth and warm soapy water.

Maintenance and Cleaning

Oven Cavity

Clean the enamelled oven cavity after every use with washing up liquid with a few squirts of vinegar added. From time to time it may be necessary to carry out a more thorough cleaningl, using a proprietary oven cleaner, please ensure you observe the manufacturer's directions.

Accessories

Rinse the accessories after every use and dry well. Soak for a short while to make cleaning easier.

Cleaning the fat filter

The fat filter should cleaned after every use. The filter may be washed in a dishwasher on a 65 °C wash. If the filter is heavily soiled, place the filter in a saucepan of water with approximately 1 tsp of automatic washing powder or dishwasher power. Bring to the boil and leave to soak for approximately 30 minutes or longer depending on the degree of soiling. Ensure the solution does not boil over as it could mark your hob. Rinse filter in clear water and dry.

Care of catalytic liners

The catalytic liners are self cleaning and will destroy splashes of food and fats while the oven is on. To aid this process and to ensure continued good performance of the liners, we recommend you run the oven, without food, once a week at 250 °C for at least 1 hour.

Manual cleaning of the catalytic liners is not recommended. Damage will occur if oven sprays or abrasives of any kind are used.

Slight discoloration of the Catalytic surfaces may occur in time. This does not affect the Catalytic properties in any way.

Replacement sets including side panels are available as an optional extra, please consult the AEG price list.

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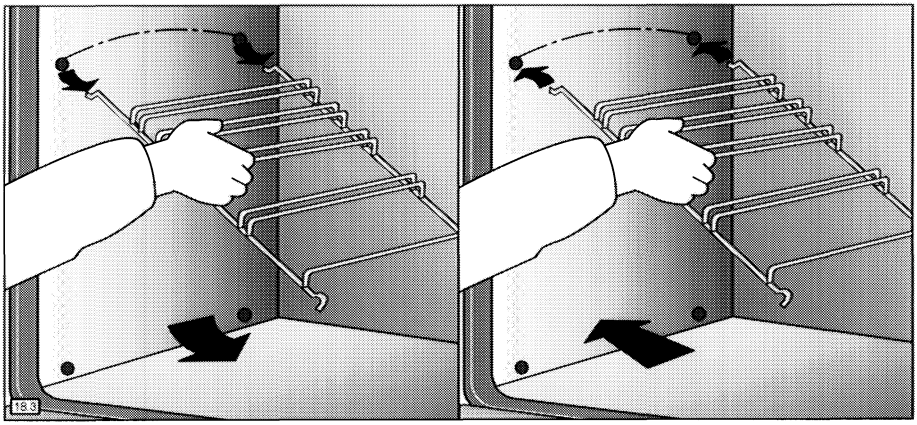
Shelf supports

The shelf supports can be removed to clean the side walls of the oven (refer to diagram).



Hold the shelf support at the bottom, lift up towards the centre of the oven and unhook at the top. Reverse the procedure to fit.

Replacing oven light bulb and cleaning oven light glass

Warning: Ensure the oven is isolated from the mains supply, before replacing the light bulb.

Main Oven

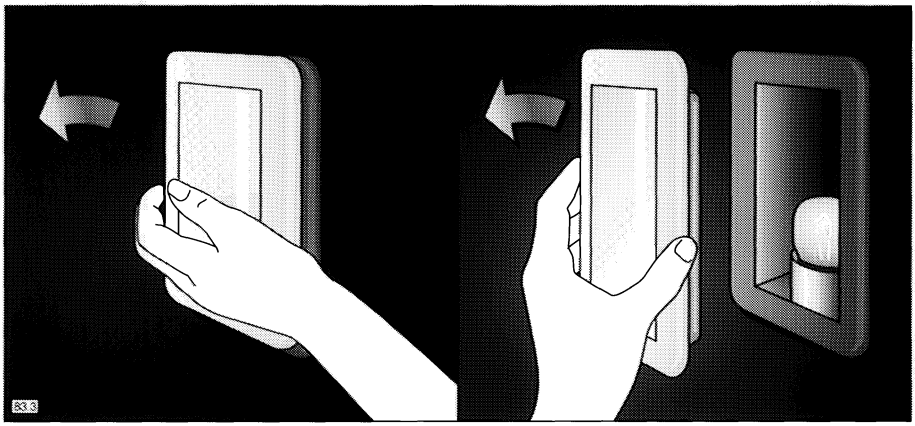
1. Place a cloth on the oven floor
2. Prise off the glass cover by hand, from the side
3. Clean the glass cover and replace the bulb if necessary
4. Replace the glass cover and remove the cloth from the oven

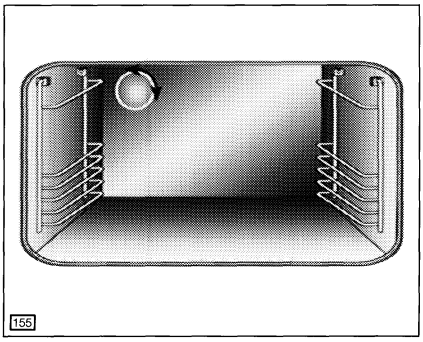
Replacement bulbs for the main oven must be 25 watt, 230 V, heat resistant to 300 °C

Secondary Oven

1. Place a cloth on the oven floor
2. Unscrew glass cover anticlockwise.
3. Clean the glass cover and replace the bulb if necessary
4. Replace the glass cover and remove the cloth from the oven

Replacement bulbs for the secondary oven must 40 watt, 230 V, heat resistant to 300 °C.

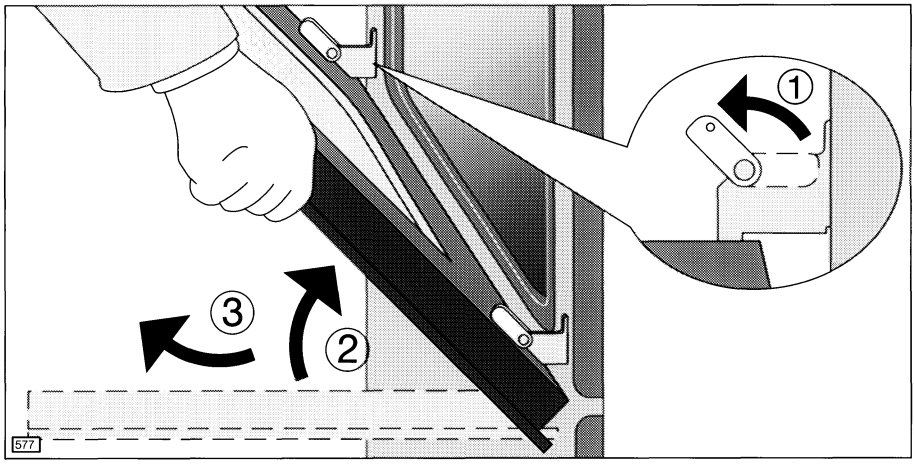




Removing the oven door (main and secondary)

Removal

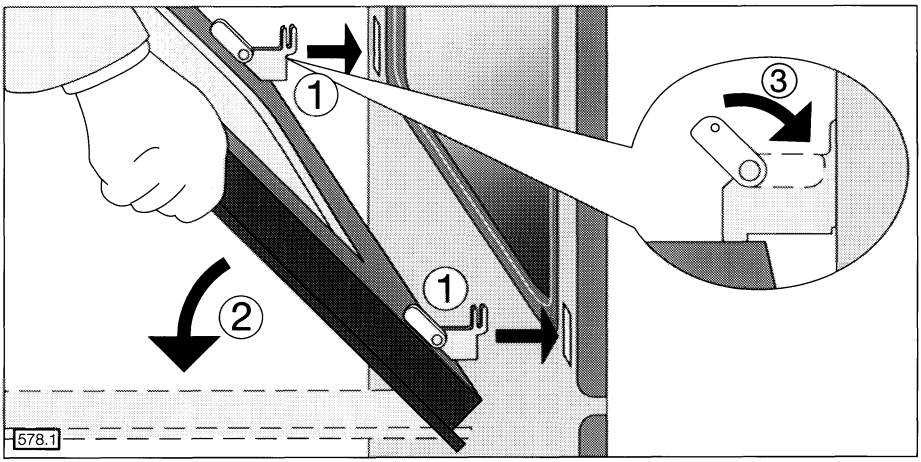
Fully open the door and lift both catches on the door hinges (1).



Hold the door by the sides (not by the door handle), lift in the direction that the door is closed (2) and pull out towards the front (3).

Refitting

Hold the door by the sides (not by the door handle), slide in both hinges at an angle from above (1). Fully open door downwards (2) and push back door catches.



Something not working

Please carry out the following checks before contacting your local AEG service centre.

The cooker does not work at all:

Check the appliance is switched on at the wall.
Check that the main cooker fuse is working.
Check the timer is set to manual operation.

The secondary oven and hob work but the main oven does not:

Check the timer is in manual operation.
Ensure the time of day has been set.

The oven light fails to work:

Check that there is an electrical supply to the oven
Check the bulb in the oven and replace if necessary.

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Service

If after carrying out the necessary checks there is still a fault with your appliance please contact your local AEG Service Centre.

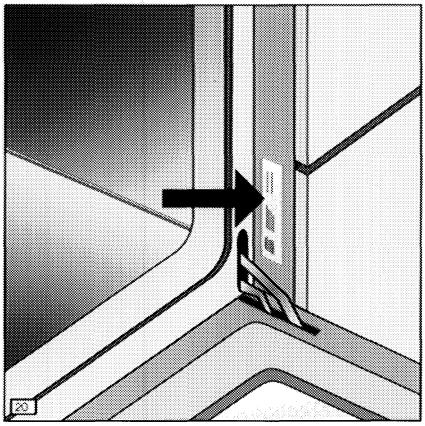
In guarantee customers should ensure that the suggested checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Please note that proof of purchase is required for in-guarantee service calls.

Service & Spare Parts
If you require a service engineer or wish to purchase spare parts, contact your local AEG Service Centre, by telephoning

0990 234 234

Help us to help you
Please determine your type of enquiry before telephoning. When you contact us we need to know.



1. Your name, address and post code.
2. Your telephone number
3. Clear and concise details of the fault.
4. The model, production number and product identification number.
5. Date of purchase

This information can be found on the rating plate, so you have this number to hand we recommend you write it below.

KD .... – ..... / .....
(Product Identication No.) (Date Code) (Production No.)

Customer Care
For general enquiries regarding your AEG appliance, or further information on AEG products please contact our customer care department.

Customer Care Department
AEG Domestic Appliances Limited
PO Box 47
Newbury
Berkshire RG14 5XL
Tel.: 01635 572700
Fax: 01635 42970

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Guarantee Conditions

AEG offer the following guarantee to the first purchaser of this appliance.

1. The guarantee is valid for 12 months commencing when the appliance is handed over to the first retail purchaser, which must be verified by purchase invoice or similar documentation.

   The guarantee does not cover commercial use.

2. The guarantee covers all parts or components which fail due to faulty workmanship or faulty materials. The guarantee does not cover appliances where defects or poor performance are due to misuse, accidental damage, neglect, faulty installation, unauthorised modification or attempted repair, commercial use or failure to observe requirements and recommendations set out in the instruction book.

   This guarantee does not cover such parts as light bulbs, removable glassware, dust bags or filters.

3. Should guarantee repairs be necessary the purchaser must inform the nearest customer service office (manufacturer's service or authorised agent). AEG reserves the right to stipulate the place of the repair (i.e. the customer's home, place of installation or AEG workshop).

4. The guarantee or free replacement includes both labour and materials.

5. Repairs carried out under guarantee do not extend the guarantee period for the appliance. Parts removed during guarantee repairs become the property of AEG.

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Technical Data – Competence 5201 V

External Dimensions	
Height	90.0 cm
Height Adjustment	85.0–92.0 cm
Width	60.0 cm
Depth	60.0 cm
Internal Dimensions (main oven)	
Height	31.0 cm
Width	42.5 cm
Depth	41.0 cm
Oven Capacity	51.0 litres
Internal Dimensions (secondary oven)	
Height	17.5 cm
Width	42.5 cm
Depth	41.0 cm
Oven Capacity	30 litres
Oven Ratings (main oven)	
Oven Element	
Top Element	940 W
Bottom element	930 W
Convection element	1840 W
Convection Fan	30 W
Oven Light	50 W
Cooling Fan	20 W
Total Rating	2500 W
Oven Ratings (secondary oven)	
Top Element	920 W
Botton Element	920 W
Grill Element	1840 W
Total Rating	2800 W
Total Connected Load	**11200 W**
Hob Ratings	
Front Left (220 mm dia.)	2000 W
Rear Left (145 mm dia.)	1100 W
Rear Right (180 mm dia.)	1700 W
Front Right (145 mm dia.)	1100 W

CE This appliance complies with the following EC Directives:
LVD (Low Voltage Directive) 73/23/EC dated 19. 02. 1973
EMC (Electromagnetic Compatibility) 89/336/EC dated 03. 05. 1989
(including amendment Directive 91/31/EC)

This appliance must be installed by a qualified competent person in accordance with existing rules and regulations.

If this appliance is not installed in accordance with the instructions supplied, the warranty will not be valid.

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Safety Instructions

To comply with safety regulations manufacturers have to draw your attention to the following:

- According to the technical connection conditions of the electricity board serving your area, the appliance may only be connected to the mains supply by an approved electrical installer.

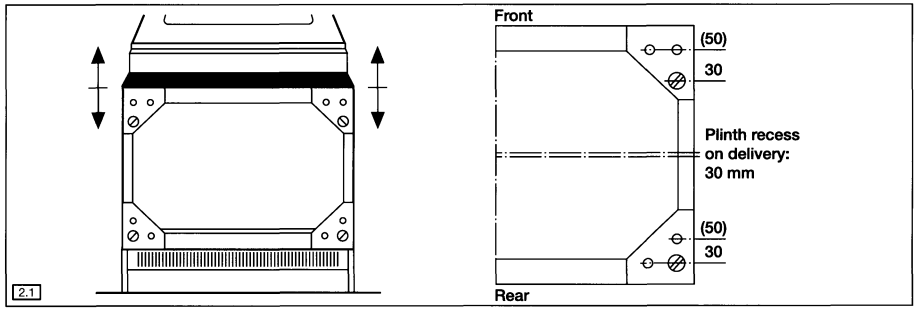
- In the fixed connection, a device allowing the appliance to be isolated on all poles from the mains supply with a contact opening width of at least 3 mm must be provided. Suitable isolating devices are line protection switches, fuses (to be removed from the holder), FI switches and contactors.

- Please note that in the case of built-in furniture units the plastic coating or the veneer must be applied with a heat resistant adhesive (100 °C). If the plastic coating and the adhesive are not heat resistant, it is possible for the coating to deform or become detached, particularly along the edges of the built-in furniture units.

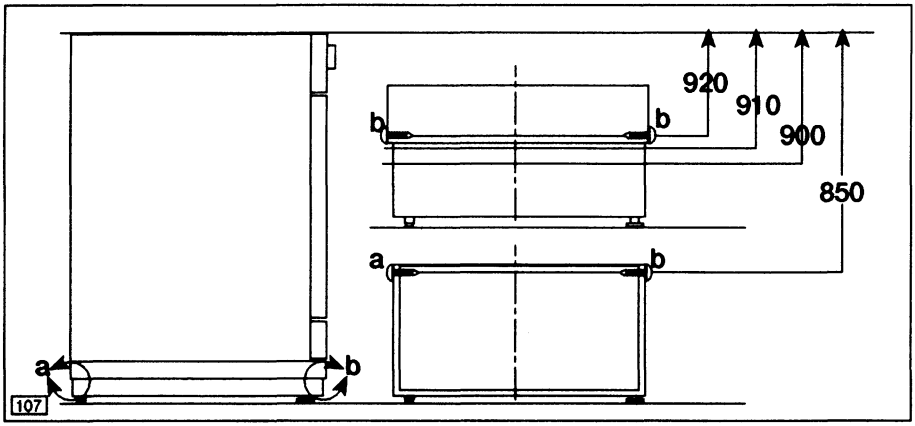
- In respect of fire protection, the appliance conforms to type Y (IEC 335-2-6). Only appliances of this type may be installed on one side of adjacent upright kitchen housings or walls.

The distance between a hob and fume extractor hood must be of the extent indicated in the installation instructions of the fume extractor hood.

The plinth recess can be adjusted to line up with the furniture plinth of most types of kitchens.



– The height can be adjusted up from 90 cm to 91 cm or 92 cm or down from 90 cm to 85 cm to line up with your kitchen furniture.
Remove the fixing screws in the plinth, adjust plinth to the height required and refit screws.
To compensate for uneven floor conditions, your may like to consider placing a foot (available from AEG Spare Parts Department) next to the rear castor.



Electrical connection

Local and national electrical regulations must be observed.

All instructions given by the Electricity Board must be followed carefully when connecting the oven to the mains supply.

This is a job for a qualified and approved electrician. The appliance is rated for 240 volts single phase and must be permanently connected.

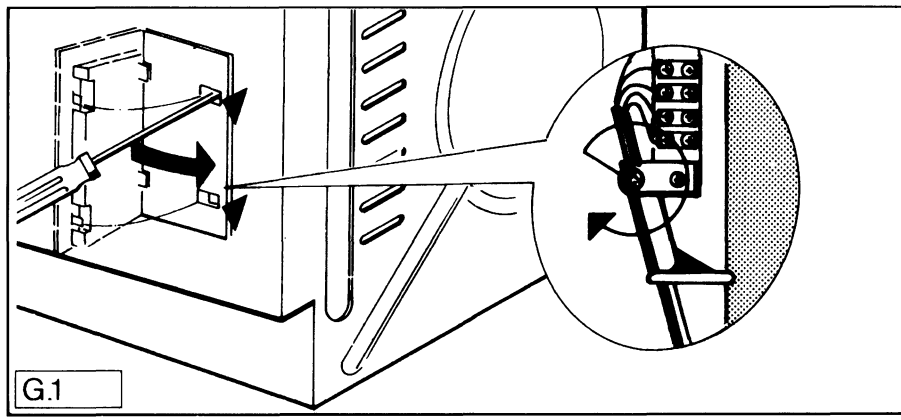
The cooker must be installed in such a way that it can be easily disconnected from the mains supply before servicing, e.g., by an adjacent cooker control unit.

Sufficient cable should be left to enable the appliance to be removed from the housing unit whilst still connected to the mains supply.

WARNING – THIS APPLIANCE MUST BE EARTHED!

Voltage an current
Please ensure that the volltage and current indicated on the rating plate agrees with the voltage of your electricity supply 220–240 volts i.e., 220–240 V a.c.

1. Open the cover of the terminal box sideways as illustrated in fig. G



2. Pass cable through the grommet in the lower back panel and the cable clamp.

3. Connect the wires to the terminals in accordance with the diagram. Ensure that links are correctly positioned between terminals (5 or 6 way terminal block). The length of the earth conductor must be adequate to ensure that in case of the cable clamp breaking the earth wire is subject to mechanic strain only after the live wires.

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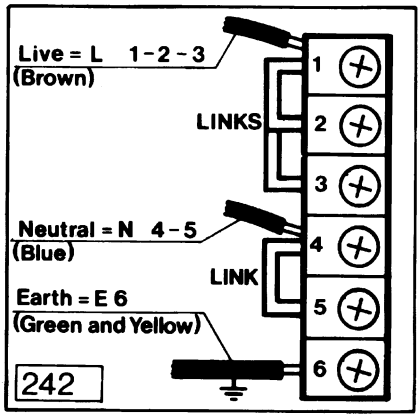
4. Tighten the cable clamp screw.

5. Close the cover of the terminal box.

6. When pushing the cooker into its permanent position make sure that the mains cable is neither kinked nor trapped under the appliance.

After installation there must be no access to live parts



AEG Hausgeräte GmbH
Postfach 1036
D-90327 Nürnberg

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